



# NUTS AND BOLTS

When we're layin' down some cards (or just drinking in general), we love to have something salty and sweet to snack on. This makes beer and booze taste that much better, and who doesn't like a little snack? These sweet and salty nuts stay good for a week or so, and can double as snacks at work or to pack in a school lunch for a little treat. The key is to use raw nuts, coat 'em and roast 'em, and all of a sudden your house is going to smell fantastic. We don't want them to be sticky, so this roasting process keeps them just how we want 'em, tacky enough to hold, but not too sticky where they'll get on your cards. They're great to have on a bowl on the felt table because they won't mess anything up if they're spilled. Grab some cashews, pecans, almonds and walnuts (or any nuts you want), and let's get roastin'. We're nuts for these nuts.

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**Yield:** 12-14 sliders

## Ingredients

- Cooking spray
- 1 cup raw cashews
- 1 cup raw shelled pecans
- 1 cup raw almonds
- 1 cup raw walnuts
- ½ tablespoon of salt
- ½ teaspoon granulated garlic
- ½ teaspoon garlic salt
- ½ teaspoon freshly ground pepper
- ¼ teaspoon cumin
- ½ teaspoon cayenne pepper
- ½ teaspoon white sugar
- ¼ cup water
- 1 tablespoon melted butter

## Directions

- Preheat your oven to 350 degrees
- Take a baking sheet and line it with foil, then spray it with cooking spray
- Combine all your raw nuts and toss with the pepper, garlic, garlic salt, cumin and cayenne pepper
- In a small sauce plan, heat up the sugar, water and butter over medium heat
- Cook for around a minute until the sugar dissolves
- Slowly pour this over your nut mixture
- Gently pour your nuts onto the baking sheet covered with tin foil, coated with cooking spray, and spread 'em into an even layer
- Bake them for 10 minutes, and stir them, and spread them back out
- Put them back in the oven for at least 5 minutes, and if it needs longer, go 2 minutes at a time, tasting them to make sure they're how you want 'em
- Take 'em out, let 'em cool, then...
- Go nuts